WSET Level 3 Award in Wines

A world of knowledge

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Session 15

Fortified Wines

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Introduction to fortified wines

Stylistic considerations

- dry or sweet
- youthful
- aged

Timing of fortification

- during fermentation
- after fermentation

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Sherry

Climate

- warm Mediterranean
- *poniente* and *levante* winds

Vineyard

- *albariza* soil
- good water retention

Grape Varieties

- Palomino
- Pedro Ximénez
- Muscat of Alexandria

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Maturation

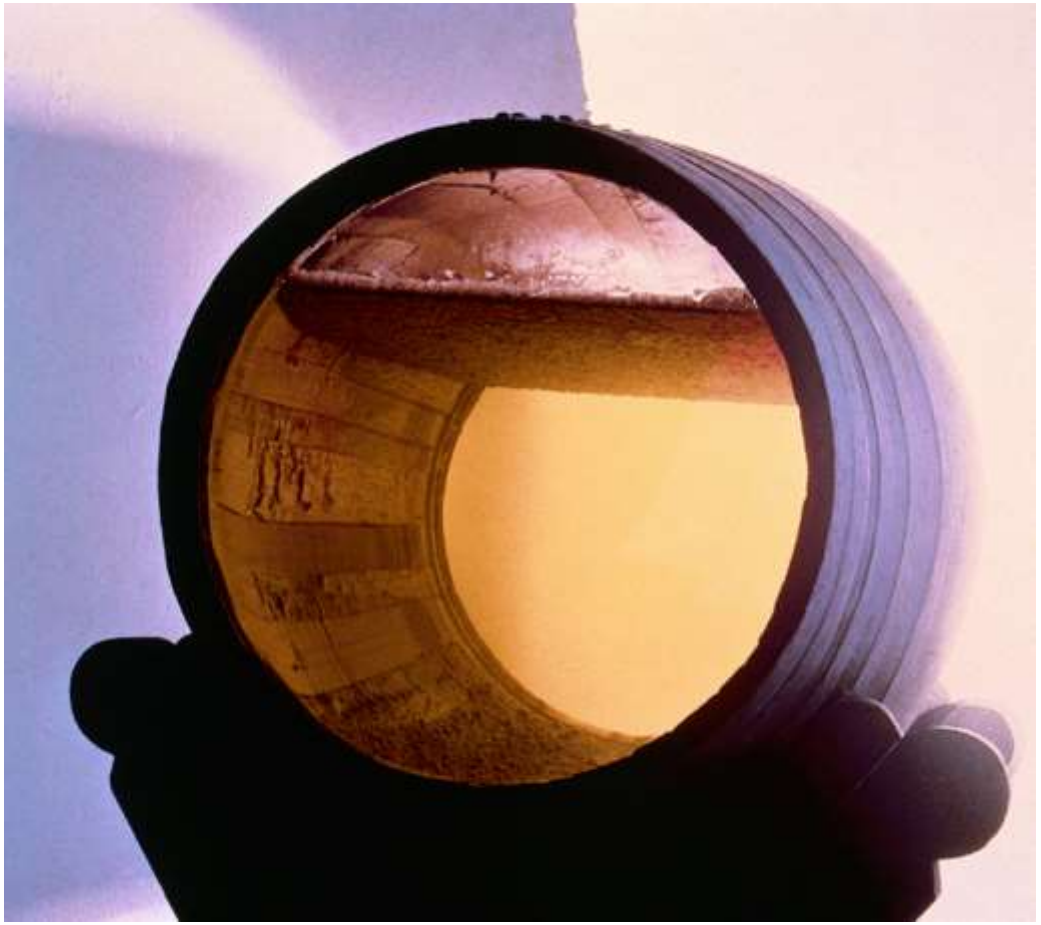
Sherry is aged in part-filled 600L old oak butts for a minimum of two years

Biological ageing

- *solera* system supplies flor with nutrients
- flor needs
  - alcohol and oxygen
  - cool, humid conditions
  - maximum abv 15.5%

Oxidative ageing

- aged in contact with oxygen
  - minimum abv 17% to prevent growth of flor
  - dry and sweet wines can age oxidatively



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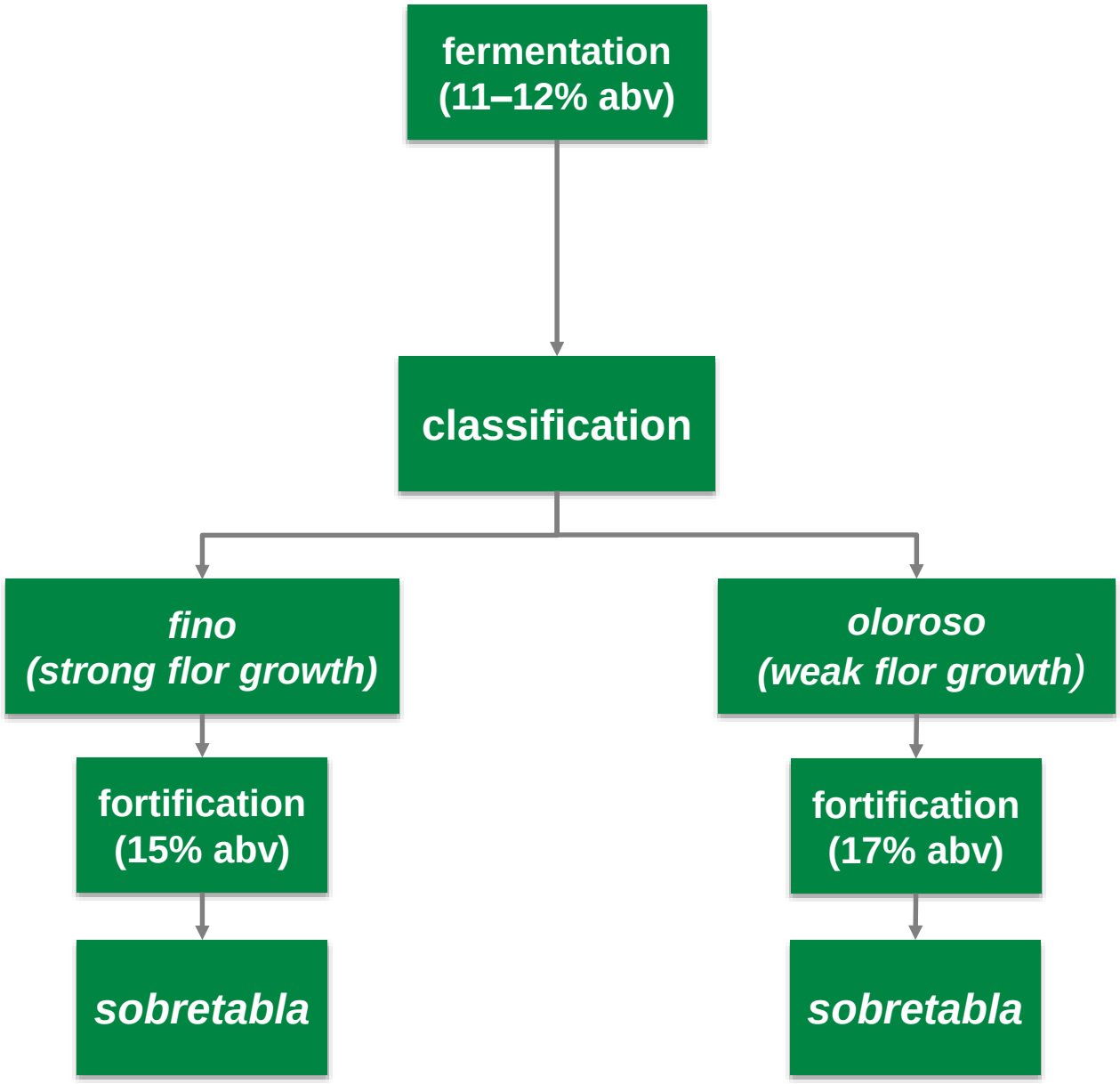
Fermentation and Classification



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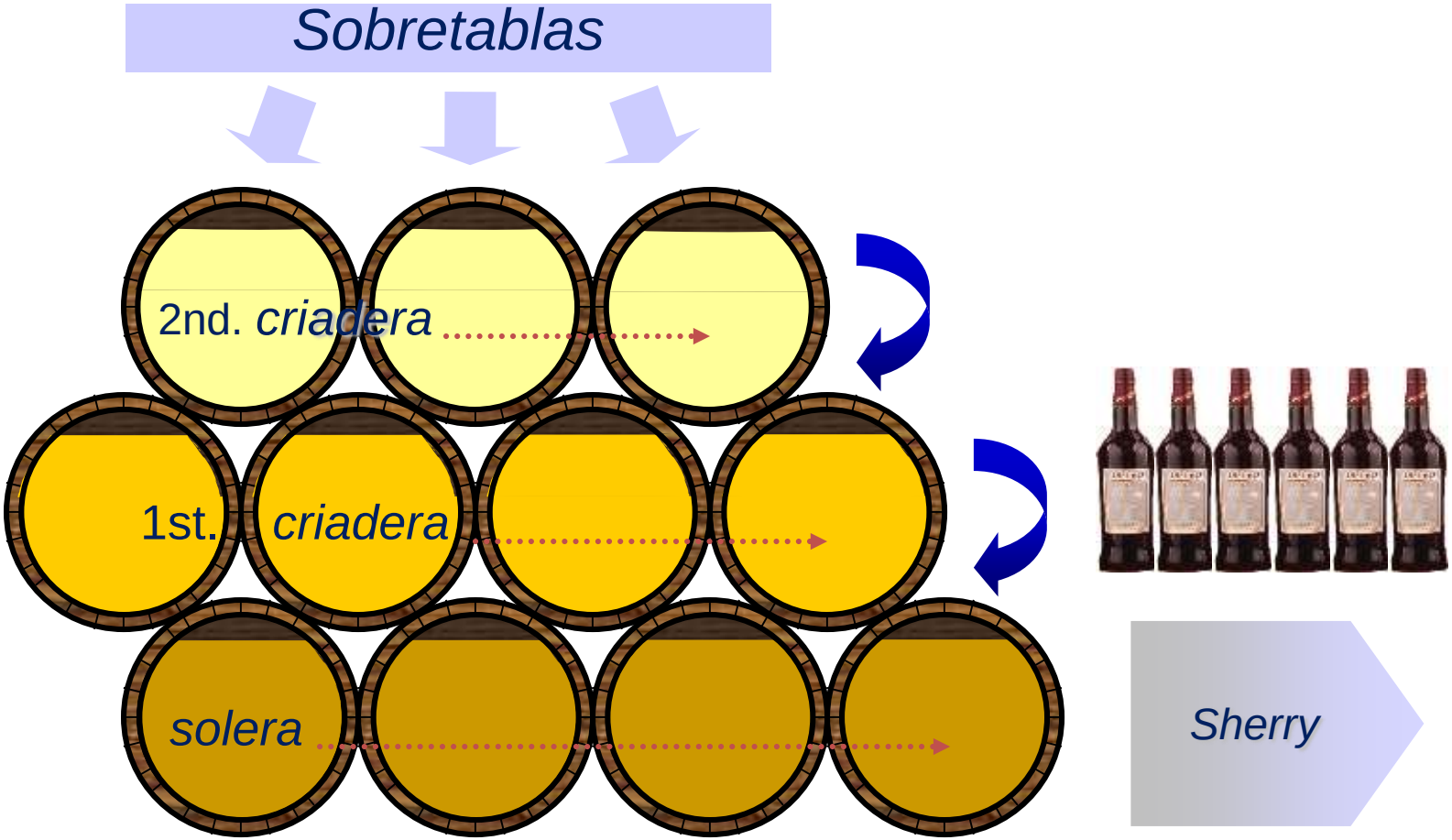
The Solera System



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Dry and naturally sweet Sherry

Dry styles

- *Fino*
- *Manzanilla* (own DO)
- *Amontillado*
- *Oloroso*
- *Palo Cortado*

Naturally sweet styles

- PX
- Muscat

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Dry and naturally sweet Sherry

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Sweetened Sherries

Blends of dry wines with naturally sweet Sherries or RCGM

Pale Cream

- based on biologically aged wines

Medium

- traditionally, based on wines that have been aged both biologically and oxidatively

Cream

- traditionally, based on oxidatively aged wines
- sweeter than Medium

Premium

- based on more complex wines blended with PX

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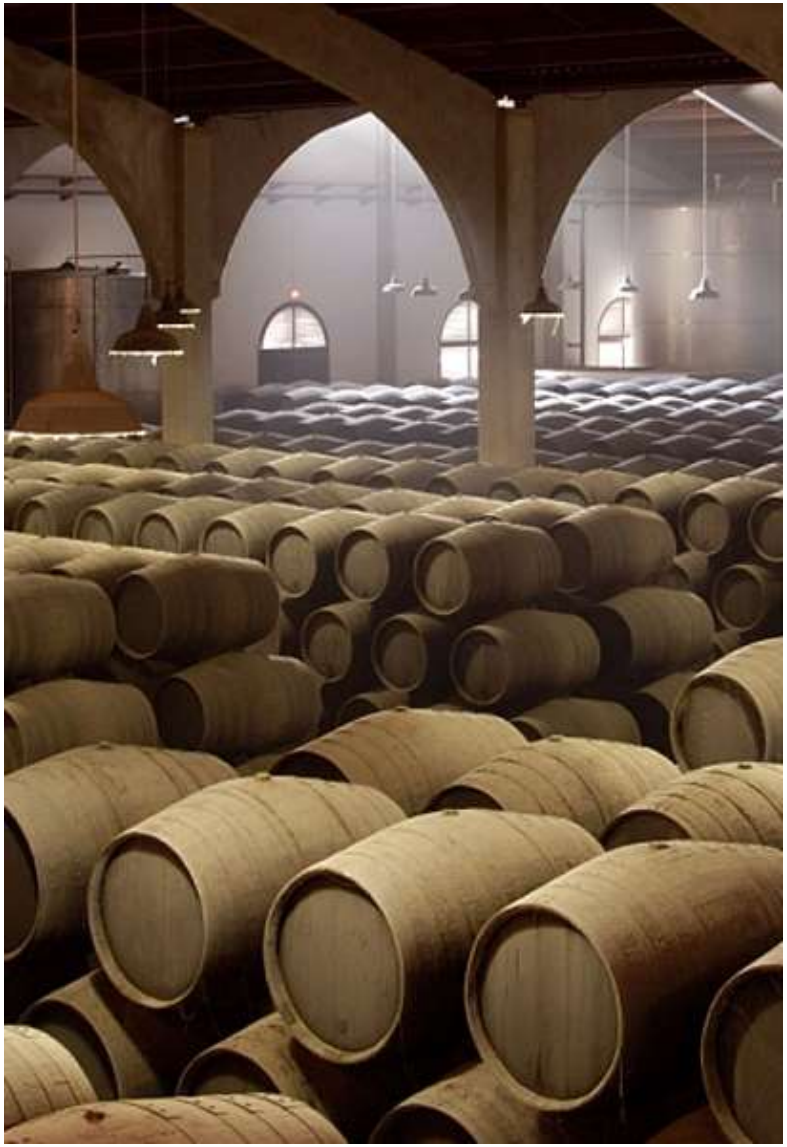
Other Styles

Age indication

- VORS
- VOS
- 15 year old
- 12 year old



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Comparative tasting of Sherries

	Fino	*Amontillado*	*Oloroso*
Colour			
Aromas			
Flavours			

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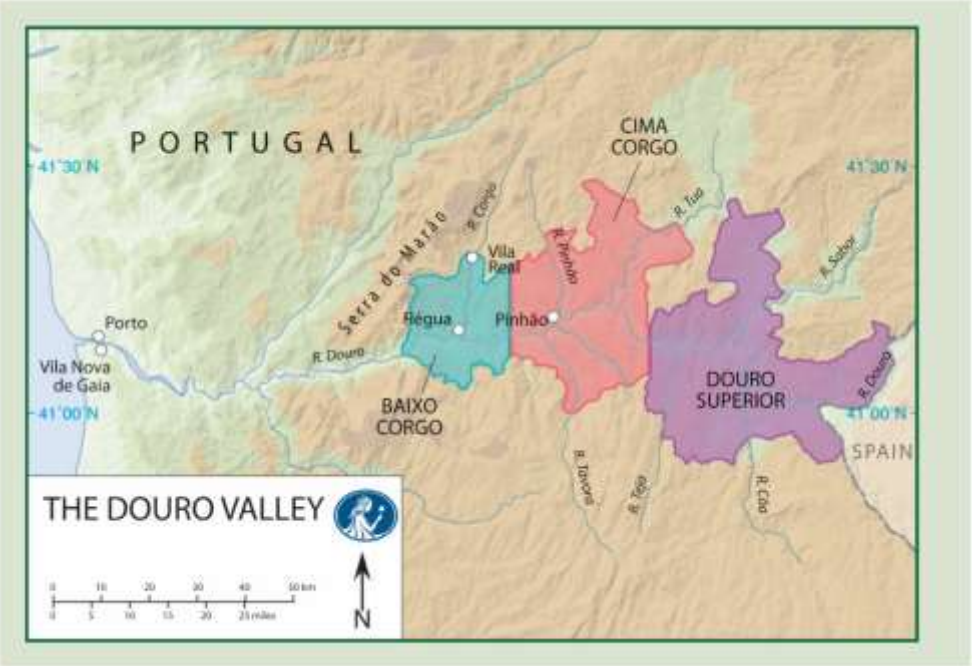
Port – natural factors

Climate

- warm continental (vineyard)
- low rainfall and warmer further inland
- maritime climate (maturation)
- high rainfall

Grape varieties

- Tinta Roriz
- Touriga Nacional
- Touriga Franca
- Tinto Cão
- Tinta Barroca



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Port – grape growing

Topography

- steep slopes, limited mechanisation

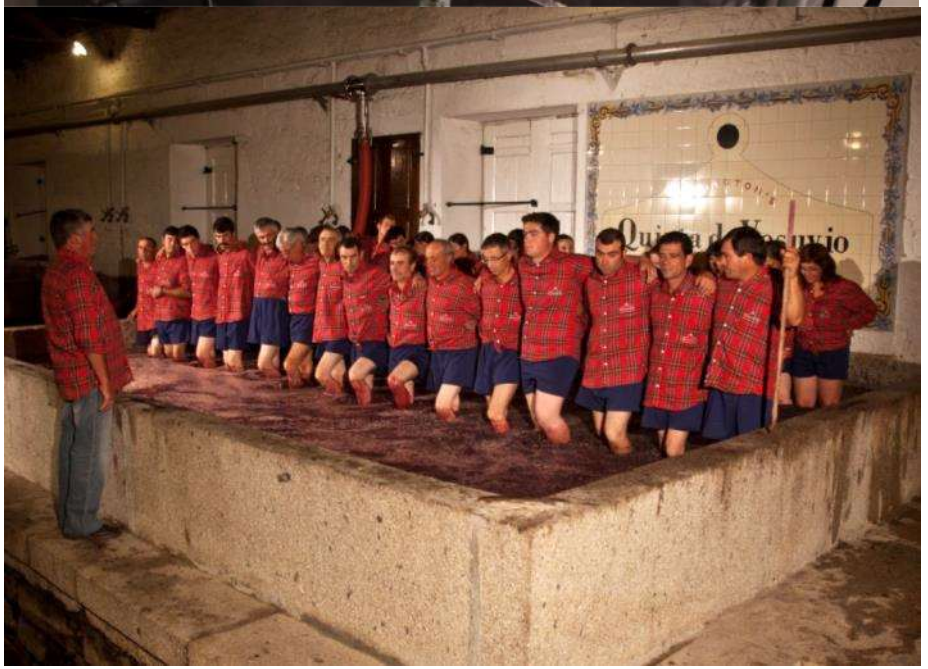
Port – Winemaking

Extraction

- foot treading
- autovinifiers
- robotic *lagar*
- piston plungers

Fortification

- fortified when alcohol reaches 5–9%
- *aguardente* (grape spirit) 77% abv used to fortify
- sweet wine at 19–22% abv produced



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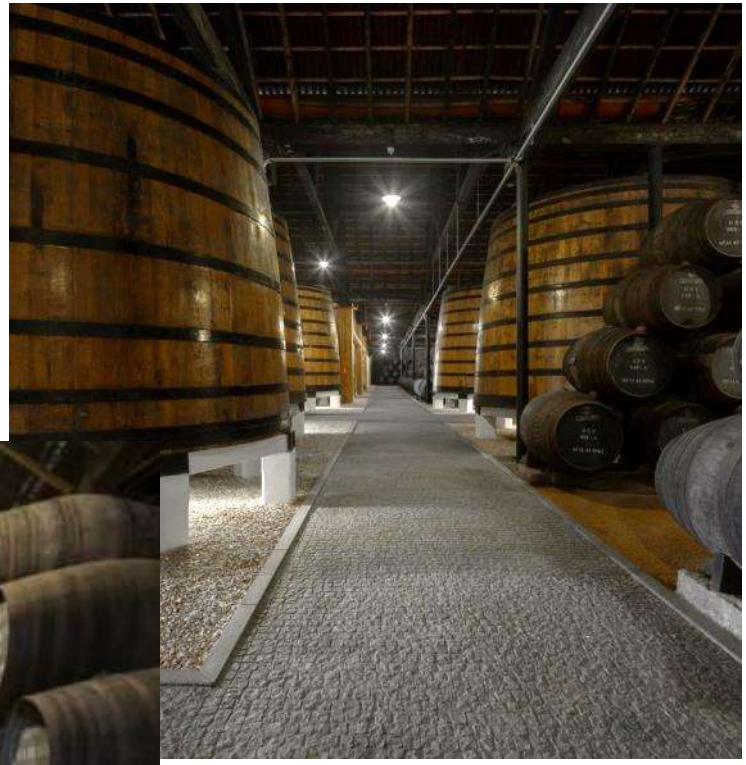
Port – Winemaking

Maturation

- tawny styles oxidative (in pipes)
- ruby styles (in large oak/steel)
- bottle matured



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Styles of Port

Ruby styles

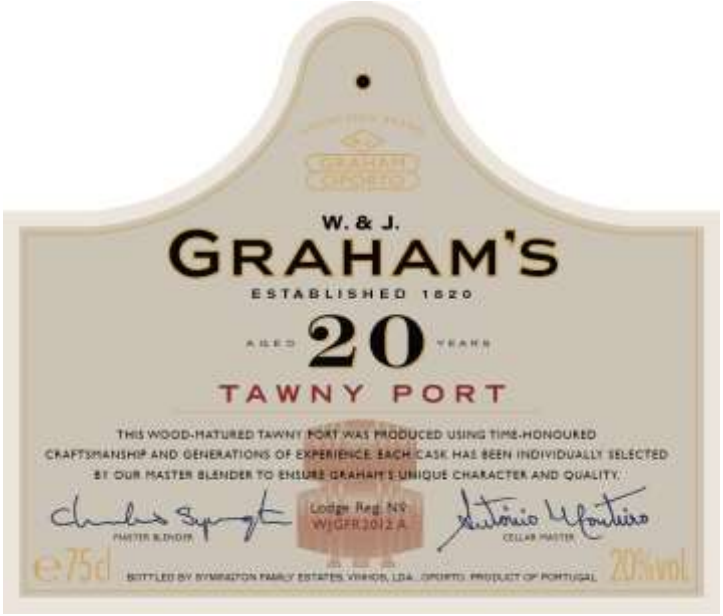
- Ruby
- Reserve Ruby
- Late Bottled Vintage (LBV)

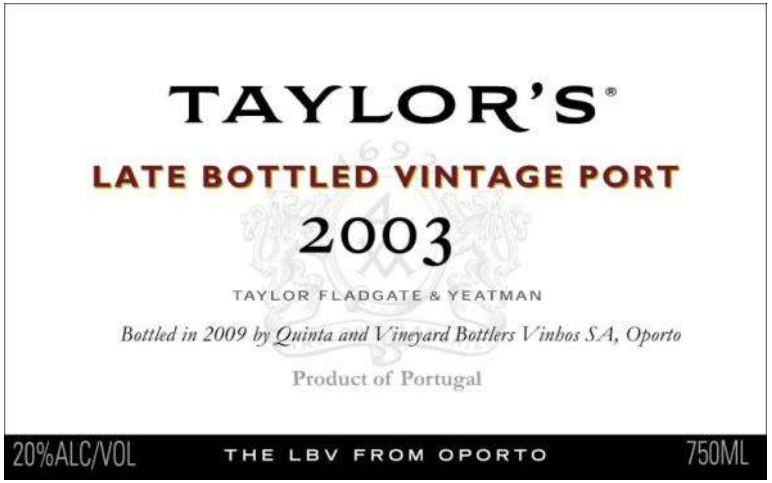
Tawny styles

- Tawny
- Reserve Tawny
- Age-Indicated Tawny

Vintage

- Vintage
- Single Quinta


W. & J.
GRAHAM'S
ESTABLISHED 1820
AGED 20 YEARS
TAWNY PORT
THIS WOOD-MATURED TAWNY PORT WAS PRODUCED USING TIME-HONOURED
CRAFTSMANSHIP AND GENERATIONS OF EXPERIENCE. EACH CASK HAS BEEN INDIVIDUALLY SELECTED
BY OUR MASTER BLENDER TO ENSURE GRAHAM'S UNIQUE CHARACTER AND QUALITY.
Lodge Reg. No
WIGFR2012A
MASTER BLENDER
CELLAR MASTER
e75d
20%vol
BOTTLED BY SYMINGTON FAMILY ESTATES, VINHOS, LDA., OPORTO. PRODUCT OF PORTUGAL



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Fortified Muscats

Youthful, unaged styles

- Muscat de Beaumes-de-Venise

Fully developed, aged styles

- Rutherglen

Comparative tasting of Ports

	Ruby	*Vintage*	*Tawny*
Colour			
Aromas			
Flavours			

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